

Food Quality Analysis Datasheet September 2017

		Items: Violations receive a score of "1", otherwise blank													
Date Insp	Facility	1	3	4	7	9	11	13	24	26	30	34	60	score	
	blank														
9/5	Christian Fellowship		1	1						1		1		86	
9/5	Wendy's				1									95	
9/5	Jake's Wayback Burger's													95	
9/5	Boston Market		1							1				83	
9/6	Sheriden Woods													100	
9/6	Corner Pizza		1	1	1		1			1				76	
9/7	Panera Bread		1						1	1				85	
9/7	Applewoods		1	1		1				1				81	
9/7	Buster's Drive-In													97	
9/8	Shop Rite													96	
9/11	Double Tree by Hilton		1		1			1	1	1				80	
9/11	Pequabuck Golf	1			1		1		1	1				77	
9/12	Ingraham Manor													97	
9/12	Savory Concepts		1			1								89	
9/12	Bleachers													95	
9/12	New Nice Chinese		1		1	1				1				81	
9/12	Monterrey Mexican									1				94	
9/12	M & M Market Farmington Ave		1											96	
9/14	Burger King Federal St.													97	
9/14	New Century Buffet				1							1		88	
9/14	Ruby Tuesday		1	1										88	
9/15	Pines at Bristol													96	
9/15	Dunkin Donuts Valero			1								1		95	
9/15	Greer's Chicken			1	1				1	1				86	
9/15	Chopsticks Kitchen				1	1								91	
9/22	Center Deli Market													99	
9/22	Panera Bread													93	
9/22	Corner Pizza			1										94	
9/22	Boston Market								1	1				89	
9/22	Lucky Grocery, LLC									1				95	
9/22	Rodd's Restaurant/On The Go				1									96	
9/26	Village Green of Bristol													96	
9/26	Dunkin Donuts 552 Farm. Ave.												1	93	
9/26	Sun Fat				1	1			1					88	
9/26	Savory Concepts													96	
9/26	M&M Market Farmington Ave.													100	
9/26	New Nice Chinese				1	1								91	
9/26	Applewoods				1									95	
9/27	M & M Deli Stafford Ave		1						1					91	
9/27	Legends		1	1						1				87	

9/27	Crystals		1	1				1			1			81
9/28	Frankies of Bristol		1		1						1			83
9/28	Stop and Shop farmington ave								1	1				88
9/29	Nuchies													95
	Item Number		1	3	4	7	9	11	13	24	26	30	34	60
	sumof times	✓	1	14	9	13	6	2	2	8	14	4	1	1
	average (percent)		2	20	20	30	14	5	5	18	32	9	2	2
														average score= 90.79 %
Key														
1	Approved source, wholesome, nonadulterated													
3	Potentially hazardous food meets temperature requirements during storage, preparation, display, service a													
4	Adequate facilities to maintain product temperature, thermometers provided.													
7	Food protected during storage, preparation, display, service and transportation.													
9	Handling of food minimized.													
11	Toxic chemicals, storage, handling, dispensing, use.													
13	Handwashing facilities provided, hands washed, clean.													
24	Sanitization rinse (hot water - chemical)													
26	Food-contact surfaces clean.													
30	Hot and cold water under pressure, provided as required.													
34	No cross connections, back siphonage, backflow.													
60	Qualified Food Operator, Alternate, Training Program.													